

Brahma Eggs in Quincy Market.

Passing through Boston's famous market last Monday, we chanced to see at the butter and egg stall of a well known dealer a display of unusual excellence of fine, large, dark-colored eggs of very even size alongside of liberal supplies of white eggs of various shapes and kinds.

"Have you such a demand for Brahma eggs as induces you to separate them from the other varieties?" we asked of the dealer.

"Oh, yes; many of our best customers will buy no other eggs but the Brahmas, if obtainable at any reasonable price. A single first-class restaurant in this city sometimes buys of us ninety dozen a day of these dark-colored eggs. All leading hotels, clubs and many private families arrange for a supply of them, paying us at the present time thirty-five cents per dozen, when we could supply common fresh eggs at eight to ten cents per dozen less."

"Is there any noticeable difference in the eggs of the light and dark Brahmas?"

"No, except that I have found, as a rule, the product of the Light Brahmas to be the heaviest in the market. Eggs of these full-blooded Brahmas are very dark-colored. Any crossing with inferior birds gives lighter-colored eggs, in some instances bordering strongly on the white."

"Many persons claim that 'an egg is an egg' and that it is all nonsense to claim superiority for a Brahma over a Leghorn or a dunghill. Do you think the preference for Brahmas is merely a fancy or founded on increased worth?"

"For upward of a quarter of a century in this very stall I have kept large quantities of eggs for sale; and during the whole time I have always kept my stock of Brahma eggs separate from the product of other breeds, and have never had any surplus from the former. True, my sales of Brahma eggs for twenty-five years were limited to a few dozen a week, where now I sell thousands of dozens of them in the same time, and could increase the deliveries if I could secure still larger supplies of fresh Brahma eggs. Some of our best caterers assert that Brahma eggs, dozen for dozen, are worth 50 to 100 per cent. more in all branches of cooking than the Leghorn or dunghill kinds. They are richer, heavier, larger and more effective. Do you suppose our shrewdest hotel men and keepers of eating houses would step up and pay me thirty-five cents per dozen to-day for fresh Brahma eggs when other kinds of fresh eggs are on sale at twenty-four or twenty-eight cents if they did not think they were getting value received? Such people make a study of their business and know where and how to economize, but they never buy cheap eggs when the best are on sale."

"How does the Leghorn egg compare in value and demand with the Brahma?"

"As a market egg, for sale to my customers, the Leghorn is very far behind the Brahma and is even less desirable than fresh lots of dunghill specimens. Let me take a cracked egg or two and show you a practical illustration. The white of the Leghorn egg is weak, thin and watery, it will not hold together; while the white of the Brahma egg is of that strength and consistency that it will form a rope or band six or eight inches long before it will pull apart. Two fried Brahma eggs will make a better and more hearty meal than three or four Leghorns. The latter are of medium size, though the breed is prolific in number of eggs."

"What prices are you paying for such eggs as these to-day?"

"For these pure, dark-colored Brahma eggs I am paying from thirty to thirty-two cents per dozen. To a breeder who has hundreds of Brahma fowls I offered this very day thirty-two cents and take his entire product. I am paying twenty-four cents for these fresh Leghorn eggs, and in fact the same for fresh lots of dunghill varieties. I only deal in near-by fresh lots of eggs, exclusively for the best city and hotel trade."

"At such prices and with a steady demand egg production must be a remunerative branch of farm economy. Is it not?"

"Nothing pays better for the pay and capital invested; but the margin of profit is much larger with Brahmas than with any other fowls, and I cannot see why farmers do not better appreciate their opportunities in this direction. It always pays to produce the best, whether it be in eggs or butter or cheese."

"Where is your supply of fresh Brahma eggs produced?"

"Mostly in Eastern Massachusetts. Plymouth and Norfolk counties largely, though I am now having large consignments from New Hampshire parties, who are making a regular business of egg production, and keeping hundreds of fowls in detached families about their farms. If kept warm and properly fed Brahma hens will lay more eggs during the winter season than any other breed. Then fancy prices are realized. Of course there are a couple of months in spring when there is such an abundant supply of eggs that prices are generally lowered, though less on the Brahma eggs than any other."

"Why is it that your stock of eggs has so clean an appearance? Have they been washed?"

"It is the aim of expert poultry fanciers to market their eggs in a neat and clean condition. No experienced dealer washes even a dirty shell in water. Such a washing makes the appearance still worse. The dirty shells of eggs can only be made